

Kermit Lynch Wine Dinner

Thursday, March 30th 6:30-9:30 p.m.

Brice House 42 East Street, Annapolis, Maryland

Guest Speaker: Kermit Lynch Portfolio expert Mr. Scott Biggs

Menu created by Ken's Creative Kitchen

Reception

Meyer-Fonné Cremant d'Alsace Brut Non-Vintage

First Course:

Daniel Chotard 2015 Sancerre

Served with Oysters Fricassee:

Wild Spring Mushrooms and Pearl Onions, Oyster Veloute

Second Course:

Château Thivin 2015 Brouilly &

Domaine Hauvette 2009 Les Baux-de-Provence Cornaline Rouge

Served with Roasted Black Cod with Scampi Provencal; Fillet of Black Cod, Sautéed Gulf Shrimp
in a Tomato-Herbed Wine Sauce, Italian Parsley

Third Course:

Domaine du Vieux Télégraphe 2014 "Télégramme" Châteauneuf-du-Pape &

Louis Barruol Lynch Côte-Rôtie 2013 "La Viaillère"

Served with Magret de Canard aux Grains de Poivre

Seared Breast of Duck, Medium Rare with a Green Peppercorn Sauce, Petite Medallion of
Dauphinoise Potato, Warm Bundles of Haricots Verts

Dessert:

Domaine de Durban 2014 Muscat de Beaumes-de-Venise

Served with Warm Chocolate Truffle Cake

Coulis of Raspberry, Fresh Raspberries, Hazelnut Tuiles, Sweet Cream, Fresh Mint



\$144 per person, tax and gratuity included.

Make your reservation by calling 410-263-2888 or email jen@millswine.com

